

dinner

smaller

Saturday, February 25, 2017

larger



BLACK EYED PEA BISQUE \$12

bacon braised greens | hush puppy

DEVILED CRAB \$20

**grilled sourdough
black truffle caviar**

LIME PICKLED SHRIMP \$18

**crispy shrimp heads | green tobiko
(GF)**

WOOD ROAST MUSSELS \$18

**calabrian chili broth | baguette
fines herbs**

BABY GRILLED GEM LETTUCE \$16

**goat cheese snow | beets
cara cara orange | local olive oil
maldon salt (GF)**

MARY'S FRIED CHICKEN TACOS \$16

**apple slaw | wood roast tomato salsa
radish | lime | cilantro**

ORGANIC CURRY FRIED CHICKEN \$19

pickles | lime ginger aioli

sweets \$12

WHITE CORN SORBET

**caramel corn
macerated pudwill farms blueberries**

APPLE CRUMBLE

**bourbon dolce de leche
coconut sorbet**

WARM BUTTERMILK TART

**granola tuille | crème fraiche
berries | pate sucre**



WOOD ROAST FREE RANGE CHICKEN \$27

**bacon braised greens
sweet potato confit | lavender jus
(GF)**

PYRAMID PUMPKIN AGNOLOTTI
\$25

**heritage pork belly | charred okra
crispy pig skin | preserved lemon
baby tomato | asiago**

BRAISED LAMB BELLY \$28

**saffron poached apple
charred pumpkin puree
spiced root vegetables (GF)**

WOOD GRILLED CALIFORNIA BROOK TROUT
\$28

**grits | rapini | garlic confit
tapenade | tomato**

sides 12

BACON BRAISED GREENS | COLLARDS |
MUSTARD GREEN BLACK KALE (GF)

FRIED BRUSSELS SPROUTS | APPLE CHUTNEY |
CHAMPAGNE VINAIGRETTE (V)

HUSH PUPPIES | JALAPEÑO | CHEDDAR |
TRUFFLE HONEY

BLACK RICE FALAFEL | HERB WHIPPED TAHINI
(V)

FRIED OKRA | VIOLET MUSTARD

KIMCHI BLACK RICE (V) (ADD FARM EGG \$3)

WOOD ROAST SEASONAL ORGANIC VEGETABLES
(V & GF)

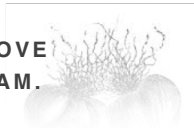
***(v) vegan**

***(gf) gluten free**

OUR DAILY MENU CHANGES IN THE MOMENT AND
WITH THE AVAILABILITY OF LOCALLY FARMED &

WILD FORAGED INGREDIENTS.

**PREPARED BY CHEF JASON FULLILOVE
AND THE BARBARA JEAN L.A. TEAM.**

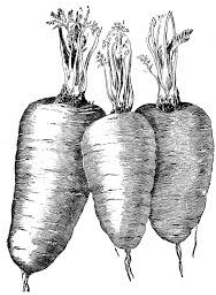


INSTAGRAM/TWITTER:

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BARBARA JEAN

LOS ANGELES



brunch

smaller

Sunday, February 26, 2017

larger

NUESKE'S BACON \$5

ORGANIC EGG OMELET OF THE DAY
\$15

tomatoes | bell pepper | rapini
cheddar
nueske's bacon | marble potatoes

BLACK EYED PEA BISQUE \$12
bacon braised greens | hush puppy

BABY GRILLED GEM LETTUCE \$16
goat cheese snow | beets
cara cara orange | local olive oil
maldon salt (GF)

DEVILED CRAB \$20
grilled sourdough
black truffle caviar

HOUSE MADE DUCK SAUSAGE
rapini | garlic confit \$16

GRITS & PICKLED TOMATOES \$7
(add fried prawns \$7)

sweets \$12

WHITE CORN SORBET
caramel corn
macerated pudwill farms blueberries

POTTED CHEESECAKE
pistachio sponge | berry espuma
winter citrus

WARM BUTTERMILK TART
granola tuille | crème fraiche
berries | pate sucre



POACHED EGGS | PROSCIUTTO \$16
pistou | super seed bread

ORGANIC WHEAT BLUEBERRY PANCAKES
\$16

maple syrup
whipped grass fed butter

HERITAGE PORK BELLY \$22
butternut squash latke | smoked
apple sauce | poached eggs | mustard

WOOD GRILLED SKUNA BAY SALMON \$25
grits | rapini | garlic confit
tapenade | olive oil poached tomato

sides 12

FRIED BRUSSELS SPROUTS | APPLE CHUTNEY |
CHAMPAGNE VINAIGRETTE
(V & GF)

ROAST MARBLE POTATOES
CAMELIZED ONIONS | BUTTER | FRESH HERBS
(GF)

BLACK RICE FALAFEL | HERB WHIPPED TAHINI
(V)

FRIED OKRA | VIOLET MUSTARD (GF)

KIMCHI WILD RICE (V) (ADD FARM EGG \$3)
(GF)

WOOD ROAST SEASONAL ORGANIC VEGETABLES
(V & GF)

*(v) vegan
*(gf) gluten free



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